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By: Judith Muzyk Date: March 29, 2004
Judith Muzyk

Docket No.: 378/9-1917

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant: Bjarne NIELSEN

Serial No.: Not yet assigned - International Application No. PCT/DK02/00673

Filed : Herewith - March 29, 2004 - International Filing Date: 8 October 2002

For : A METHOD AND MEANS OF THAWING MEAT AND USE THEREOF

Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450

PRELIMINARY AMENDMENT

Sir:

Prior to the examination of the above-referenced patent application, please amend the application as follows:

AMENDED CLAIMS

Claims 1-14 (Cancelled).

15. (New) A method of thawing one or more frozen blocks of meat (1) having a temperature T_1 , said blocks of meat (1) being composed of units of meat (2) frozen together, comprising placing the frozen blocks of meat (1) in a drum (4) of a massage system (3), said drum (4) having carriers (5), supplying a liquid (6) having a temperature T_2 in the interior of the carriers (5), said temperature being higher than T_1 , said supply generating a temperature T_3 , being higher than T_1 , and supplying brine having a temperature T_4 , to the drum (4), said temperature T_4 , being higher than T_1 .

16. (New) The method according to claim 1, characterized in that the brine is supplied to the drum (4) under establishment of a vacuum.

17. (New) The method according to claim 1, further comprising rotating/revolving the drum (4), causing the blocks of meat (1) and the brine to get into physical contact with the heated carriers (5).

18. (New) The method according to claim 1 further comprising rotating/revolving the drum (4), establishing a supply of heat to the frozen blocks of meat (1) and to the brine, and causing the individual frozen blocks of meat (1) to be broken up into several and separate units of meat (2).

19. (New) The method according to claim 1 wherein the difference between T_1 , and T_4 , is 2-4°C.

20. (New) The method according to claim 1 wherein T_2 , is in the range 10-40°C.

21. (New) The method according to claim 1 wherein T_4 , is lower than or equal to T_2 , optimally the difference being 1-2°C.

22. (New) The method according to claim 1 wherein T_3 is lower than or equal to T_2 , said difference being 1-2°C.

23. (New) The method according to claim 1 wherein the liquid (6) supplied to the carriers (5) is water.

24. (New) The method according to claim 1 further comprising establishing negative pressure in the drum (4) during treatment of the blocks of meat (1) and /or the units of meat (2).

25. (New) The method according to claim 3 wherein the drum (4) continues to rotate /revolve after the blocks of meat (1) having been broken up into units of meat (2).

26. (New) The method according to claim 4 wherein the drum (4) continues to rotate /revolve after the blocks of meat (1) having been broken up into units of meat (2).

27. (New) The method according to claim 3 wherein the carriers (5) are constructed asymmetrically, and that, during rotation, the drum (4) changes its direction of revolution, whereby the blocks of meat (1) and/or the units of meat (2) are caused to contact changing sides of the same carriers (5).

28. (New) The method according to claim 4 wherein the carriers (5) are constructed asymmetrically, and that, during rotation, the drum (4) changes its direction of revolution, whereby the blocks of meat (1) and/or the units of meat (2) are caused to contact changing sides of the same carriers (5).

29. (New) The method of claim 1 further comprising leaving the frozen units of meat in the drum until they are thawed.

30. (New) A massage system for thawing one or more frozen blocks of meat (3) comprising a drum (4); at least one carrier (5); means for providing a negative pressure to a chamber in the drum; and means for recirculating a liquid (6) between an interior of the

carriers (5) and a heat reservoir.

31. (New) The massage system of claim 30, further comprising means for rotating/revolving the drum.

32. (New) The massage system of claim 30, further comprising means for supplying brine to the chamber in the drum.

33. (New) The massage system of claim 30, further comprising means for controlling a temperature of the liquid.

34. (New) The massage system of claim 30, wherein the means for providing a negative pressure is a pump.

REMARKS

Favorable consideration and allowance of the application is respectfully requested.

The original claims have been cancelled and new claims added which are amended as to form and to remove multiple claim dependencies to reduce fees.

Respectfully submitted,



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Application Data Sheet**Application Information**

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Applicant Information

Applicant Authority type::	Inventor
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Status::	Full Capacity
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